



# DOMAINE DE L'OSTAL

LA LIVINIÈRE



## DOMAINE DE L'OSTAL - ESTIBALS

AOC MINERVOIS 2019

14,5%

In a protected environment, among green oaks and cypress trees, the region has everything it takes to make great wines. In 2002, Jean-Michel Cazes created an estate of 150 ha of which 60 ha are planted with vines and 25 ha with olive trees, on the slopes of the "Petit Causse".

The estate then underwent complete restructuring: drainage works and planting the varieties according to the potential and type of terroir in each parcel.

In the ancient language of Oc, "ostal" denotes both the family group and the house where they live. Domaine de L'Ostal - Estibals is the fruit of the collective parcels of the property in the Minervois appellation. It derives its name from a beautiful parcel in the estate: "Les Estibals".



### The terroir

Vineyard planted on the hillside on a homogeneous plot thanks to its south-facing exposure. Soil made up of a mosaic of shallow marly surfaces over chalky sandstone.

### Weather conditions for the vintage

2018 ended with heavy rainfall, replenishing the soils before a mild winter with temperatures that were slightly above the seasonal average.

The beginning of 2019 was marked by light but regular bouts of rainfall until the spring. Budding occurred early (around six to ten days earlier than usual). A cool April and May then slowed flowering, and a heatwave in June slightly delayed the colour change of the grapes.

The summer moved on from a hot, humid July to a dry August with little wind, allowing the vines to develop and the grapes to ripen very well.

The harvests went smoothly from 9 September. They were completed a month later on 10 October.

The 2019 vintage offers an excellent aromatic potential.

### Tasting notes

Estibals 2019 presents a beautiful garnet red color, lively and shiny.

On the nose and palate, main character traits unique to this cuvée are present: its delicacy with notes of small red berries (blackcurrant, raspberries, blueberries) as well as its natural Mediterranean personality with essences of garrigue, a touch of thyme, a hint of rosemary and a light aromas of fresh licorice.

An elegant and generous wine with a nice balance between freshness, roundness and acidity. Its structure is harmonious and its tannins are dense and silky.

Tasty, rich and a bit "sassy", this vintage knows how to seduce any wine lover!

### Grape varieties

65% Syrah, 25% Grenache, 10% Carignan, 5% Mourvèdre

### Vinification

One week's fermentation and 20-23 days' maceration. Regular remontage and extraction appropriate to the potential of each vat.

### Ageing

30% of the syrah are aging 12 months in French oak barrels.



Tomato, mozzarella & basil, coppa, grilled meat,  
Fresh pasta with Roquefort cream and nuts,  
Vegetable gratin, moussaka, couscous, tajines,  
Cheese platter



FINE WINE AMBASSADOR

J.M. CAZES SÉLECTION

